



Complexity level: Easy

Calories level: Low-calories level

Price estimation: Less than 5 \$

Ingredients

2
onions
3
potatoes (medium)
4
Chicken (leg quarters)
4 T
olive oil
1
lemon
1/2 t
salt
1/4 t
black pepper
1/2 t
salt
1/4 t
thyme
1/4 t
rosemary
1/4 t
parsley

Instructions

Follow these directions to get a juicy roast chicken with baked potatoes and onions:

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1. Julienne onions.
 2. Peel, wash and slice potatoes.
 3. Wash chicken leg quarters and trim excess fat.
 4. Preheat oven to 375 degrees F (190° C).
 5. Heat a large non-stick skillet with 4 tablespoons of olive oil. When warm add onion and 1/2 teaspoon of salt and cook over low heat for 5-7 minutes.
 6. Add sliced potatoes to the skillet with the onion. Cook and stir over low heat for 8-10 minutes more.
 7. Place potatoes and onions into a baking dish.
 8. Squeeze lemon juice and mix with 1/2 cup of water, 1/2 teaspoon of salt and some black pepper, parsley and rosemary.
 9. Place chicken leg quarters into the baking dish.
 10. Pour half of the mix over the chicken.
 11. Bake for 20 minutes, flip chicken, add the rest of the mix and bake for 20-25 minutes more.
 12. Serve and enjoy your roasted [Spanish chicken recipe](#) [1]!

Source URL: <https://thespanishcuisine.com/recipes/roast-chicken-potatoes-and-onions>

Links

[1] <https://thespanishcuisine.com/recipes/Spanish-chicken>